



MONK'S LOUNGE

A Brief History

The Monk's Lounge was established in 1795.

It was known then as The Herbert Arms, owned by the Herbert family later of Muckross House, The Herbert Arms acted as an inn with accommodation for travellers venturing to Muckross or onwards over the Old Kenmare Road.

According to the 1901 & 1911 National Census the building was made up of between four and six bedrooms with a public bar underneath.

The Monk's Lounge name originates from the Franciscan Friars who occupied the nearby Muckross Abbey, which was founded in the 6th century by St. Fionan, from 1448 onwards until it was conquered by the Cromwellian Forces in 1652.

LIGHT BITES

Chef's Fresh Soup of the Day €6.50 1,3,6,9

Served with Larkin's Brown Bread

Local Creamy Seafood Chowder €11.00 1,2,3,4,6,9,14

Served in a Sourdough Bread Bowl, Soft Herbs & Herb Oil

Winter Leaf Salad €13.50 8,9,10,12,

Poached Pear, Warm Grilled Confit Vegetables, Semi-dried Raisins & Hazelnuts

Confit Duck Leg & Duck Liver Pâté €13.50 1,6,8,10,12

White Raisins, Orange & Mustard Chutney, Chanterelle Jelly, Soda Bread

Antipasti Sharing Platter Starter €14.00 Main €24.00

1,3,6,9,10,12

Chorizo, Smoked Mackerel, Smoked Salmon, Sea Trout Gravlax, Bresaola, Carrigaline Herb Cheese, Brown Bread Crisp, Winter Spiced Apple Chutney

Sandwich of Choice €9.00

Served with Mustard Dressed Leaves & Fries

Club Sandwich €14.50 1,3,5,6,10

Grilled Chicken, Bacon, Egg Mayo, Tomato, Lettuce & Fries

*Sandwiches are available on Gluten free bread, please advise a member of our team

MAINS

Fillet of Beef & ½ Lobster Tail €28.00 2,4,6,9,12

Seaweed & Wild Fennel Butter, Green Peppercorn Sauce, Roast Carrot & Broccoli, Roast Potato

(Supplement of €10.00 applies for guests dining under spa package)

Confit Thyme Butter Chicken Breast €19.00 6,9,12

Lyonnais Baby Potato, Sauté Shallots, Green Vegetables, Red Wine Gravy

Fish & Chips €18.00 1,4,6,10,12

Tartar Sauce, Mushy Peas, Salad & Fries

Pan-fried Dover Sole €30.00 2,4,6,9,12

Prawn, Citrus Caper Brown Butter, Dill Potato, Samphire & Asparagus

(Supplement of €10.00 applies for guests dining under spa package)

Lightly Spiced Beef Stir-fry €20.00 1,3,5,6,8,10,12

Rice Noodles, Scrambled Egg, Vegetables & Asian Herbs

Venison Stew & Venison Sausage €20.00 1,6,9,12

Root Vegetables, Baby Onion, Barley, Lentils

Irish Beef Burger €18.00 1,6,10,12

Mature Cheddar Cheese, Pickles, Relish, Salad & Fries

Risotto €16.95 6, 12

Chanterelle, Grana Padano Cheese

SIDE ORDERS

Fries €3.50 1

Mash Potato €3.50 6

Mixed Vegetables €3.50 6

Side salad €3.50 9,10,12

Onion Rings €3.50 1

DESSERTS

Nutty Chocolate Cake €7.50 1,3,6,8

Caramel Sauce, Malt Ice Cream

Vanilla Crème Bruleé €7.50 1,3,6,8

Orange Madeleine

Strawberry Cheesecake Verrine €7.50 1,3,6,8

Apple & Berry Crumble €7.50 1,3,6,8

Vanilla Ice Cream & Crème Anglais

Selection of Ice Cream (3 scoops) €7.00 1,3,6,7,8

Vanilla, Strawberry, Chocolate or Salted Caramel

Irish Cheese Selection €10.00 1,6,8

Irish Cheeses, Crackers & Chutney

Freshly Baked Scone €4.50 (V) 1,6,12

with house preserves and freshly whipped cream

(A selection of plain, fruit or apple & cinnamon)

HOT BEVERAGES

Irish Breakfast Tea	€3.00
Loose Tea/Loose Speciality Herbal Tea	€4.70
Americano	€4.20
Espresso	€3.70
Double Espresso	€4.50
Cappuccino / Café Latte (6)	€4.50
Hot chocolate (6)	€4.50

LOOSE TEA SELECTION

BLACK TEA

Darjeeling Summer Gold, India, Summer

This outstanding summer plucking has a flowery elegance and a deliciously well-balanced aroma.

Irish Whiskey Cream, India, Summer

This malty Assam tea effuses a flamboyant fragrance of Whiskey with a breath of Cocoa.

Earl Grey Darjeeling, India, Autumn

Delicately flowery Autumn Darjeeling with Bergamot.

GREEN TEA

Jasmine Gold, China, Spring

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Morgentau, China, Summer

A fascinating tea composition with Sencha, flower petals and a subtle fruity flavour of mango & lemon.

Green Dragon Lung Ching, China, Spring

A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

INFUSIONS

Sweet Nana

A delicious mint with a fresh, sweet and aromatic flavour.

Vanilla Rooibos

The much loved South African Rooibos, flavoured with the richness of creamy vanilla.

Tangy Lemon

Sparkling, fruity lemon freshness that tingles on the tongue.

Get the power

A fruit infusion of exquisite fruits, cola nut and red currants.

Ayurveda Herbs & Ginger

Inner warmth. A perfectly balanced herbal blend to activate all the senses.

LIQUEUR HOT BEVERAGES

Irish coffee (6)	€6.30
Baileys coffee (6)	€6.30
Calypso coffee (6)	€6.30
French coffee (6)(12)	€6.30
Hot Whiskey	€5.00
Hot Brandy	€6.00
Hot Port	€5.70

SOFT DRINKS & MIXERS

Coke	€3.00
Diet Coke	€3.00
7up	€3.00
7up Free	€3.00
Club Orange	€3.00
Club Lemon	€3.00
Cidona	€3.20
Lucozade	€3.20
Red Bull	€4.20
Fever Tree Tonic Water/ Naturally Light Tonic Water	€3.50
Fever Tree Elderflower Tonic	€3.50
Fever Tree Ginger Ale	€3.50
Schweppes Tonic Water	€2.40
Schweppes Slimline Tonic Water	€2.40
Club Soda Water	€2.40
Club Ginger Ale	€2.40
Club Bitter Lemon	€2.40
Club White Lemonade	€2.40

WATER

Ballygowan Still 330ml	€3.20
Ballygowan Sparkling 330ml	€3.20
Acqua Panna Still 750ml	€8.00
San Pellegrino 750ml	€8.00

FRUIT JUICES

Orange	€3.20
Apple	€3.20
Cranberry	€3.20
Pineapple	€3.20
Tomato	€3.20

PORT

Sandeman Ruby	€5.20
Lágrima Branco Ramos Pinto White	€6.50
Dow's 10 yrs old Tawny	€8.90
Dow's Nirvana Reserve	€9.90

SHERRY

Harveys Bristol Cream	€5.70
Tio Pepe	€5.70
Winters Tale	€5.70
Croft	€5.70
Fernando De Castilla Amontillado	€9.90
Fernando De Castilla Fino	€9.10

APERITIFS

Martini Bianco/Dry/Rosso	€5.50
Dubonnet	€5.50
Pimms No.1	€5.50
Campari	€7.10
Pernod	€5.50
Grappa Bianca	€7.20

WINE SELECTION

	Glass	Carafe	Bottle
White Wine			
Marqués de Riscal, Verdelho, Rueda Spain	€6.50	€10.60	€24.00
Santa Digna, Sauvignon Blanc, Chile	€9.00	€11.00	€33.00
Masi Masianco, Pinot Grigio, Italy	€9.20	€12.00	€35.00
GB, Chardonnay, South Africa	€6.25	€8.50	€25.00
Pionero Mundi, Albariño, Spain	€9.20	€12.00	€35.00

Red Wine

J Moreau et Fils, Pinot Noir, France	€8.20	€9.90	€30.00
Aires Andinos, Malbec, Argentina	€6.25	€8.50	€25.00
Santa Digna, Merlot Reserva, Chile	€9.00	€11.00	€33.00
GB, Cabernet, Merlot, Shiraz, South Africa	€6.25	€8.50	€25.00
Torres Ibéricos, Rioja Crianza, Spain	€7.40	€9.80	€29.50

Rosé Wine

Masi Masianco, Refosco, Italy	€9.20	€12.00	€35.00
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De-Alcoholised Wine

Torres Natureo, Moscatel, Spain	€4.00		€12.50
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Dessert Wine

Kracher Auslese, Burgenland, Austria	€12.50		€36.00
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CHAMPAGNE & SPARKLING WINE SELECTION

	Glass	Snipe	Bottle
Serena Prosecco	€10.00		€40.00
Lanson Champagne		€28.00	
Ayala Brut Majure Champagne			€99.00

VODKA

Smirnoff	€5.00
Absolut	€5.00
Absolut flavoured	€5.30
Dingle	€5.80
Tito's	€6.50
Ketel One	€8.00
Grey Goose	€8.50

RUM

Bacardi	€5.00
Sea Dog Dark Rum	€5.00
Captain Morgan	€5.00
Havanna 3yr	€5.50
Malibu	€5.50

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Gordon's	€4.80
Bombay Sapphire	€5.20
Dingle	€5.50
Tanqueray	€6.20
Hendrick's	€7.00
Blackwater No.5	€7.10
Bertha's Revenge	€7.10
Tanqueray 10	€9.10
Monkey 47	€9.80
Brockmans	€8.50
Gin Mare	€7.90
Gunpowder	€7.60

TEQUILA

Olmecca	€6.00
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BRANDY

Hennessy VS	€5.50
Martell VS	€5.50
Calvados	€6.20
Remy Martin VSOP	€8.00
Hennessy XO	€20.00

WHISKEY SELECTION

Irish

Bushmills	€5.10
Bushmills Blackbush	€6.00
Bushmills 10 Yr	€7.50
Bushmills 16 Yr	€11.50
Jameson	€4.70
Jameson Crested Ten	€5.50
Jameson Caskmates	€6.30
Jameson Black Barrel	€9.30
Jameson The Blender's Dog	€12.80
Jameson The Cooper's Croze	€12.80
Jameson The Distiller's Safe	€12.80
Jameson Gold Reserve	€13.00
Jameson 18 Yr	€18.50
Method & Madness Single Grain	€9.50
Method & Madness Single Malt	€14.00
Midleton Very Rare	€19.50
Midleton Barry Crockett	€27.50
Paddy	€4.70
Paddy Centenary	€11.00
Powers	€4.70
Powers Gold Label 12 Yr	€7.50
Powers Signature Release	€9.00
Powers Johns Lane 12 Yr	€9.50
Redbreast 12 Yr	€9.00
Redbreast 15 Yr	€13.50
Redbreast 21 Yr	€25.50
Tullamore Dew	€5.10
Green Spot	€8.00
Yellow Spot	€10.50

Bourbon

Bulleit Bourbon	€7.50
Bulleit Rye	€8.50
Jack Daniels	€5.70
Jim Beam	€5.70
Maker's Mark	€6.50

Canadian

Canadian Club	€5.70
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Scotch

Teacher's Highland Cream	€5.30
Johnnie Walker Gold	€14.70
Johnnie Walker Black 12 Yr	€7.20
Johnnie Walker Red	€5.30
Famous Grouse	€5.00
Glenlivet 12 Yr	€7.30
Black & White	€5.00
Haig Gold Label	€5.00
Chivas Regal 12	€7.20
Laphroaig	€10.50
Glenfiddich 12 Yr	€9.00

LIQUEURS & DIGESTIFS

Disaronno	€5.40
Baileys	€5.20
Benedictine DOM	€7.00
Galliano	€7.00
Sambuca	€5.20
Micky Finns Apple	€5.20
Irish Mist	€5.70
Tia Maria	€5.20
Jagermeister	€5.20
Wild Turkey	€6.20
Kahlua	€5.20
Drambuie	€7.00
Frangelico	€5.40
Peach Schnapps	€5.00
Southern Comfort	€5.70
Chambord	€7.00
Cointreau	€7.00
Grand Marnier	€7.00
Crème De Menthe	€7.00
Luxardo Maraschino	€5.00
Apricot Brandy	€5.50

DRAUGHT BEER

	½ Pint	Pint
Budweiser	€3.05	€4.85
Carlsberg	€3.05	€4.85
Guinness	€3.05	€4.60
Hop House 13	€3.05	€5.00
Smithwicks Blonde	€3.05	€4.85
Killarney Lager	€3.15	€5.70
Smithwicks Red Ale	€3.05	€4.85
Kronenbourg Blanc	€3.00	€6.00

CRAFT SELECTION

O'Hara's Double IPA 7.5%abv, Carlow	€6.00
Galway Hooker IPA 4.3%abv, Galway	€6.00
9 White Deer Stag Ban Pale Ale 4.5%abv, Cork	€6.50
9 White Deer Stag Soar Gluten Free Lager 4.2%abv, Cork	€6.50
Killarney IPA 6%abv, Kerry	€6.00
Blacks of Kinsale Black IPA 5%abv, Cork	€6.00
Stonewell Medium Cider 5.5%abv, Cork	€6.50
Stonewell Low Alcohol Cider 1.5%abv, Cork	€5.50

BOTTLED SELECTION

Coors Light	€5.00
Miller	€5.00
Heineken	€5.00
Budweiser	€5.00
Corona Extra	€5.00
Bulmers LN	€5.00
Bulmers Light LN	€5.00
Bulmers Pt Btl	€5.70
Beck's Non-Alc	€4.90
West Coast Cooler Original	€5.20
West Coast Cooler Rosé	€5.20
Smirnoff Ice	€5.80
WKD Blue	€5.80
Ritz	€5.00
Bacardi Breezer	€5.80



MONK'S

LOUNGE

Allergen Index

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|-----------------|----------------|
| (1) Gluten | (8) Nuts |
| (2) Crustaceans | (9) Celery |
| (3) Eggs | (10) Mustard |
| (4) Fish | (11) Sesame |
| (5) Soybeans | (12) Sulphites |
| (6) Dairy | (13) Lupin |
| (7) Peanuts | (14) Molluscs |